

# DELIVERING THE ULTIMATE GARLIC *flavour experience*



The team of flavour experts at McCormick has the solution for your unique garlic flavour needs.

## GARLIC FLAVOURS

- McCormick Flavour Solutions has developed a full line of Garlic Flavours based on culinary processes.
- Using state-of-the-art analytical tools, high impact flavour and aroma molecules unique to the cooked garlic are identified.
- These compounds are combined to develop flavours that deliver authentic garlic profiles.

### KEY ADVANTAGES

- Consistent Flavour Profile
- Superior Microbial Quality vs. Dehydrated
- Natural Labeling Available
- Excellent Flavour Delivery
- Economical Cost-in-use

## APPLICATION INFORMATION

- Stable in most processing conditions, our distinctive Garlic Flavours are available in liquid, oil or water soluble and dry forms.
- Optimum use levels vary depending on the application.
- Partner with us, and our team of experts will work with you to develop a flavour that's perfect for your product!



TOPICAL BAKED



MEAT MARINADES



IN DOUGH CRACKERS



TOPICAL SNACKS



# GARLIC *flavour technology*



## WHAT MAKES GARLIC TASTE AND SMELL LIKE GARLIC?

$C_3H_6S_2$  and  $C_4H_6S_2$  McCormick knows this because we use state of the art analytical tools to isolate and identify high impact flavour and aroma molecules like these. In fact, we even know exactly what molecules make garlic taste and smell caramelized.

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## USING TECHNOLOGY FOR FLAVOUR DEVELOPMENT

### THE ART

- McCormick's chefs start the investigation by caramelizing fresh garlic.

### THE SCIENCE

- Next, our chemists cut loose in the lab with their arsenal of tools to isolate, identify and synthesize key flavour and aroma molecules in the caramelized garlic.
- These high impact molecules become the building blocks of flavour development.

### THE FUSION

- McCormick's flavourists simulate cooking processes and develop unique flavour components.
- Next, our flavourists combine these components with other unique flavour compounds to achieve the desired garlic profile.

### BUT IT DOESN'T STOP THERE

- Product developers test the flavours for performance and stability in model systems, mimicking base and processing constraints.
- They optimize the garlic flavour to deliver the desired profile in your finished product.



For more information, visit us at [McCormickFlavourSolutions.ca](https://McCormickFlavourSolutions.ca)